

ΨΟΜΙ & ΑΛΑΤΙ

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

THE COMFORT MENU

make your weekdays taste like weekends

SOUP

PUMPKIN VELOUTE

brown butter with honey & coriander, chestnuts, crispy cracked wheat - gf*, vg, vn*

SALAD

ORANGE

mixed salad greens, quinoa, beetroot, pecans, orange & ginger vinaigrette - gf, vn

APPETIZERS

MUSHROOMS ARANCINI

crispy mushroom risotto croquettes, fresh cheese cream, truffle oil - vg

CHICKEN WRAPS

tandoori style marinated chicken & yogurt sauce

“CHEESE FRIES”

crispy potato pavé bites, yogurt & goat cheese cream, aged Naxos Arseniko - vg

MAINS

Selection from:

CHICKEN & POTATOES

grilled breast & thigh, smashed potatoes, lemon - oregano sauce

SHRIMP & CELERY ROOT

crispy shrimp, celery root ragout & cream, blue cheese sauce

RIGATONI & PORK

rigatoni, braised shoulder with grape molasses, sautéed mushrooms, bacon foam

DESSERT

LEMON BRÛLÉE

baked lemon cream, butter biscuit, red fruits, mascarpone, pine nuts - gf*

DRINKS

2 glasses of house wine per person

White: 3F WINES · THE BLENDER, Asyrtiko, Malagouzia / Greece, Voiotia / 2024

Red: 3F WINES · THE BLENDER - Asyrtiko, Malagouzia / Greece, Voiotia / 2022

35€ / person

** Ask us for vegan options in the main menu*

vg = vegetarian v vg = vegetarian dish, vg = vegetarian with minor changes, vn = vegan dish, vn* = vegan with minor changes, gf = gluten free, gf* = gluten free with minor changes*

** This menu is served from Sunday at 18:00 until Friday at 18:00. This menu cannot be combined with any other discounts. (e.g., gift cards). This menu requires full table participation and may only be offered to tables of up to 6 persons.*

** The restaurant “Psomi & Alati” reserves the right to withdraw the offer of this specific menu without any prior notice.*

** Our restaurant provides a specific warning list of allergens. In case of an allergy or intolerance to any of those, please notify your server.*